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FR GUIDE D'UTILISATION
EN USER GUIDE
ES MANUAL DE UTILIZACIÓN
PT MANUAL DE UTILIZAÇÃO

Four
Oven
Horno
Forno

De Dietrich

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De Dietrich

FR 02
EN 20
ES 38
PT 57

Dear Customer,

*You have purchased a **DE DIETRICH** oven and we would like to thank you.*

Our research teams have designed a new generation of appliances for you which, thanks to their quality, esthetics and technological advances have resulted in exceptional, products, a testament to our know-how.

*Your new **DE DIETRICH** oven will fit in harmoniously in your kitchen, combining top cooking performance with ease of use. Our desire is to offer you a product of excellence.*

*In the **DE DIETRICH** line of products, you will also find a wide range of cookers, hobs, ventilation hoods, dishwashers, built-in refrigerators, which can be coordinated with your new **DE DIETRICH** oven.*

Of course, in an ongoing effort to better satisfy your demands with regard to our products, our after-sales service department is at your disposal and ready to listen in order to respond to all of your questions and suggestions (contact information at the end of this booklet).

You can also log on to our website :
***www.dedietrich-electromenager.com** where you will find our latest innovations as well as useful and additional information.*

DE DIETRICH
Setting New Values

www.dedietrich-electromenager.com

As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on advances to their technical, functional and/or aesthetic properties.

Important :
Before installing and using your appliance, please read this Installation and Usage Guide carefully, which will allow you to quickly familiarize yourself with its operation.

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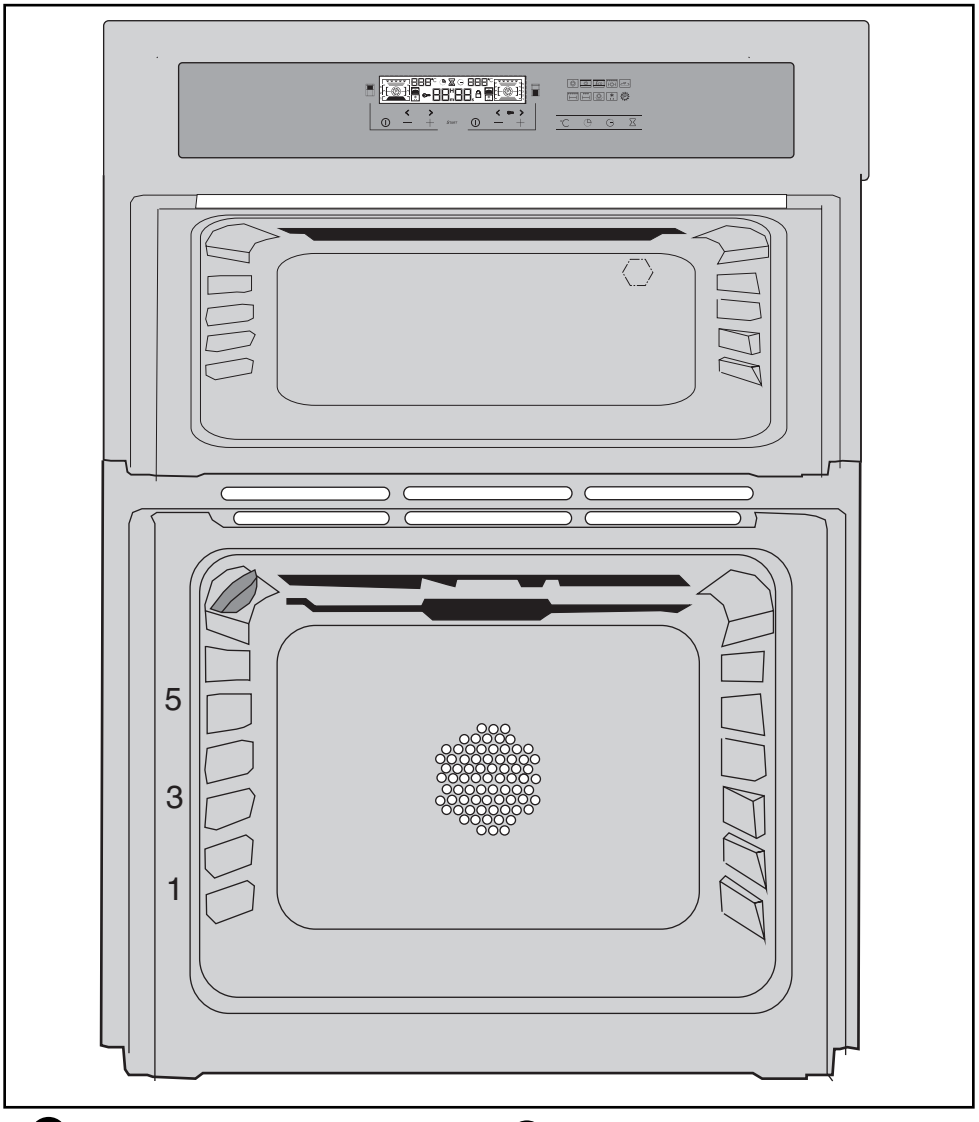
• *INTRODUCTION TO YOUR OVEN*



- **A** Programmer
- **B** Control buttons
- **C** Lamp
- **D** Wire shelf supports
- **E** Hole for rotisserie

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• *Accessories*

Your appliance is equipped with two safety grids with handles, one with handles for a 45 mm dish, a Lissium pastry dish and a 45 mm dish.

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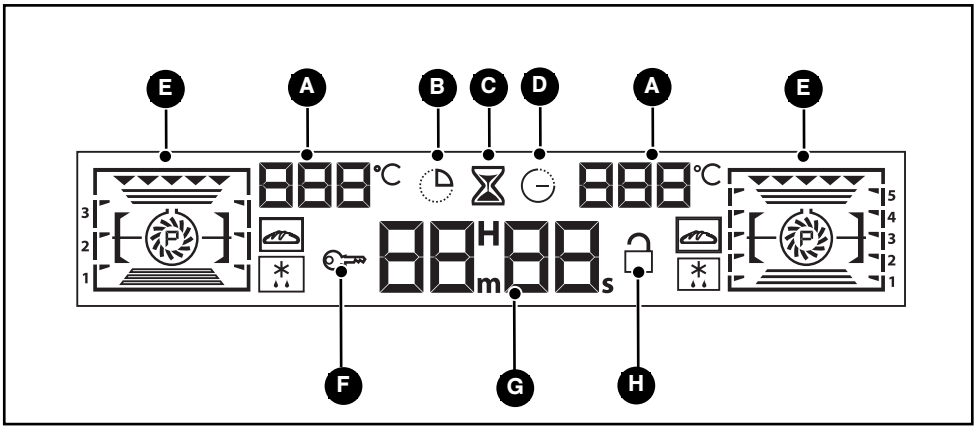
• *INTRODUCTION TO THE PROGRAMMER*



A Oven temperature display.

B Cooking time indicator

C Timer indicator

D Cooking end time indicator

E Shelf support indicator and selected cooking mode indicator.

F Control panel lock indicator (child safety device)

G Clock or timer display

H Pyrolysis locking

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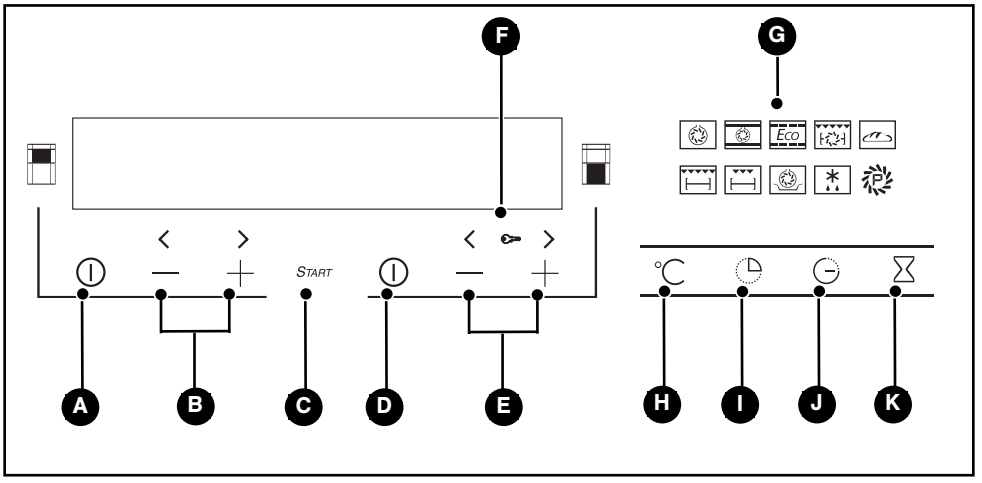
• *INTRODUCTION TO THE SELECTING TOUCH CONTROLS*



- **A** Top oven start
- **B** Setting buttons
- **C** Start
- **D** Lower oven start
- **E** Setting buttons
- **F** Control panel lock indicator (child safety device)
- **G** Oven cooking mode indicator
- **H** Temperature button
- **I** Cooking time indicator
- **J** Cooking end time indicator
- **K** Timer

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• *How to set the time*

- When supplied with electricity

The display flashes at 12:00 (fig.1).

Set the time by pressing the + or - touch controls (holding your finger on the touch control allows you to scroll through the numbers rapidly) (fig.2).

Example : 12:30

Press the ◷ button to confirm.
The time display no longer flashes (fig.3).

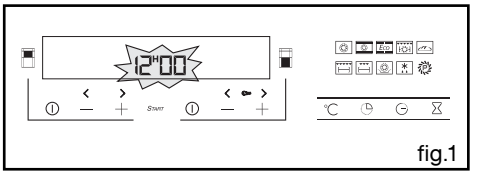

fig.1

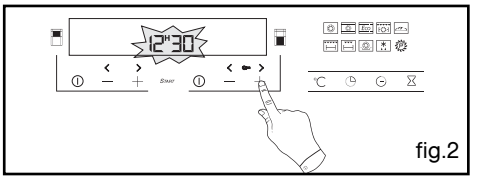

fig.2

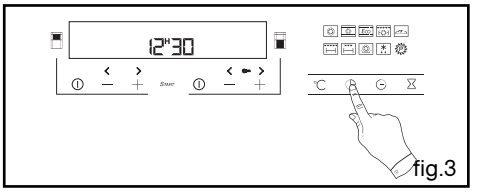

fig.3

- To reset the time on the clock

Press and hold the ◷ button for a few seconds until the display starts flashing (fig.1), then release.
Audible beeps indicate that it is now possible to set the time.

Adjust the time with the + and - buttons (fig.2).
Press the ◷ button to confirm.

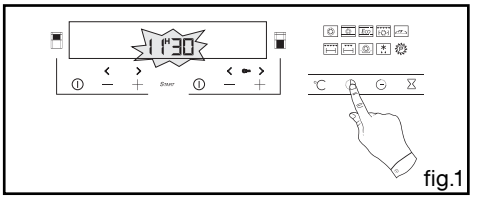

fig.1

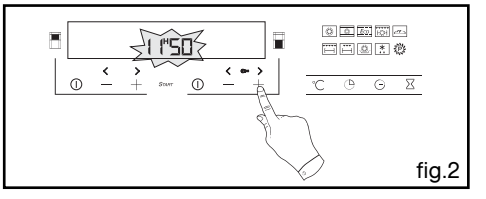

fig.2

Warning

If there is no confirmation from the "◷" button, the set time will not be confirmed and the time will revert to the time before setting.

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• *Instant cooking*

– The programmer should display only the time. It should not be flashing.

Press the button ⏻ (fig.1) then select your cooking programme using + or - (fig.2).

Example : –> shelf support 2 recommended..

– Confirm with the button ***"Start"*** (fig.3).

The indicator for cooking programme and recommended temperature flash. The shelf support indicator and heating elements in use also light up.

The oven begins heating.

Place your dish in the oven based on the recommendation indicated in the display.

Your oven recommends the optimal temperature for the chosen cooking mode.

Hower, you can still adjust the temperture by pressing the **"°C"** button under the display (fig.4).

The "C" flashes in the display to indicate that you can adjust the termperature by pressing the + or - buttons (fig.5).

Example : –> adjusted to 220°C.

– Confirm with the ***"Start"*** or **"°C"** button.

To stop cooking, press and hold the button ⏻ for a few seconds.

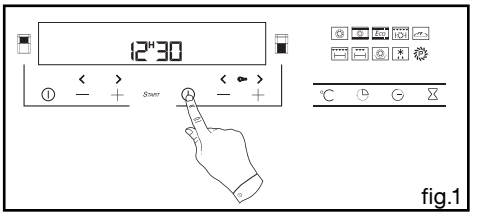

fig.1

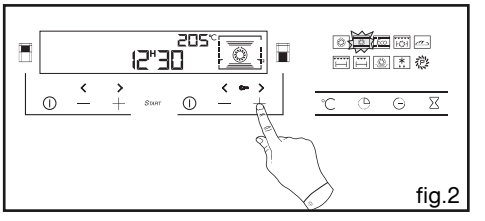

fig.2

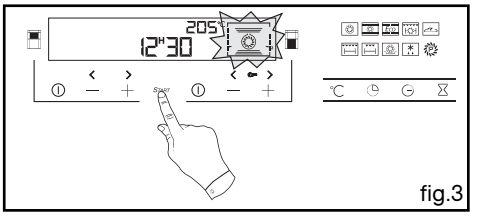

fig.3

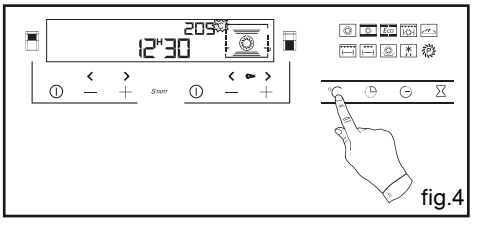

fig.4

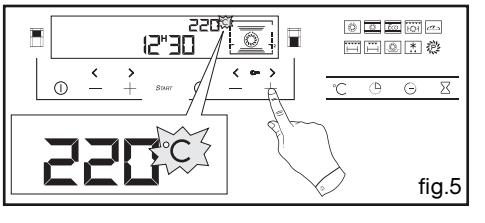

fig.5

Warning
After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.

Warning
All types of cooking are done with the door closed.

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• *PROGRAMMED COOKING*

- *Cooking with immediate start and programmed duration*

- Select the desired cooking mode and adjust the temperature (see paragraph : instant cooking).

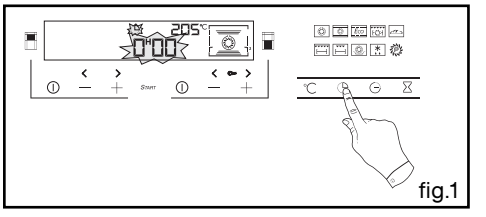

fig.1

- Press the ◷ button until the cooking time indicator starts to flash ◷.

The display flashes 0:00 to indicate that you can now adjust the setting (fig.1).

- Press the **+** or **-** touch controls to set the desired time.
Example : 30 mins cooking time (fig.2).

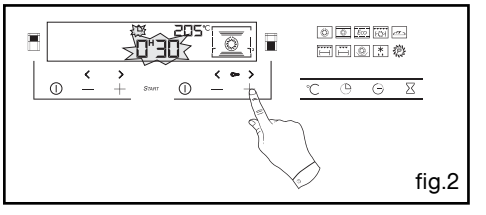

fig.2

Confirm by pressing the ***"Start"*** button.
The cooking time display stops flashing.
The countdown of the cooking time begins immediately after it has been set.

After these three steps, the oven heats up :

At any time, you can check the cooking time by pressing the ⏻ button.

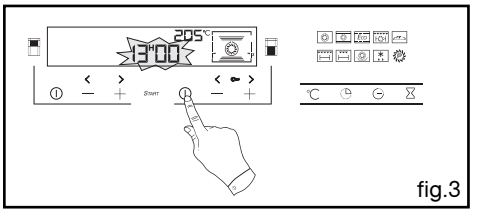

fig.3

At the end of cooking (end of programmed time),

- A series of beeps will be emitted when the oven stops,
- the cooking time indicator and 0:00 both start to flash (fig.3),
- a series of beeps sounds for a few minutes. The beeping can be stopped by pressing ***Start***.

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• *PROGRAMMED COOKING*

- *Cooking with delayed start and chosen cooking end time*

Proceed as with programmed cooking.
- Select the desired cooking mode and adjust the temperature (see paragraphe : instant cooking).

- Press the ⏲ button until the cooking end time indicator starts to flash ⏲.

The display flashes to indicate that you can now adjust the setting (fig.1).

- Press the **+** or **-** button to set the desired cooking end time.
Example : end of cooking at 14:00 (fig.2).

Confirm by pressing the ***"Start" button.***
The cooking end time display stops flashing.

After these 3 steps, oven heating is delayed so that cooking ends at 14:00.

At any time, you can check the cooking time by pressing the ⏻ button.

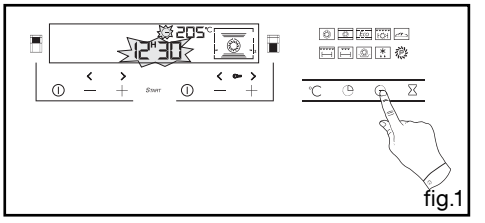

fig.1

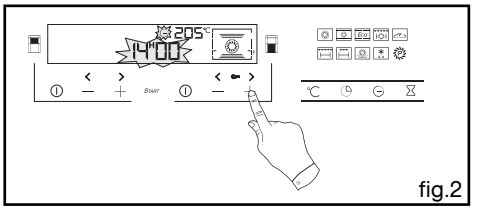

fig.2

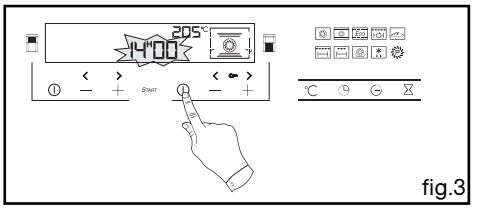

fig.3

At the end of cooking (end of programmed time),

- the oven turns off;

- the cooking time indicator and 0:00 both start to flash (fig.3),

- a series of beeps sounds for a few minutes. The beeping can be stopped by pressing ***Start***.

The display returns to the time of day.

In the case of programmed cooking cycles, the cavity lights up until cooking begins, and remains lit until cooking is finished.

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• *USING THE TIMER FUNCTION*

- Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.
In this case, the timer display has priority over the clock display.

- Press the ⧖ button (fig.1).

The time symbol ⧖ and 0m00s flash in the display.

- Adjust the chosen time by pressing the **+** ou **-** buttons (fig.2).

- Press the ⧖ button to confirm.

- Press the ⧖ button for a few seconds to turn off the timer.

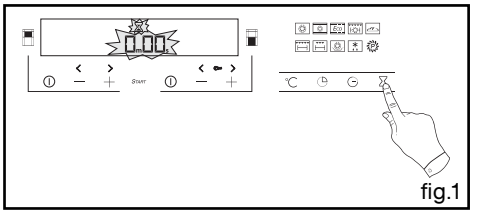

fig.1

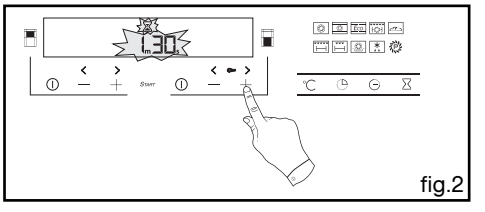

fig.2

The display stops flashing after a few seconds and the timer starts working, counting down the time in seconds.
Once the time has expired, the timer emits a series of beeps to notify you.
The beeping can be stopped by pressing on ***"Start"***.
The display returns to the time of day.

Warning
It is possible to change or cancel the timer at any time.

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• *CUSTOMISING THE RECOMMENDED TEMPERATURE*

Select the cooking function.

- Press on ***Start.***

If you wish to customize the recommended temperature :

- Hold down the °C button for a few seconds until the temperature figures start to flash.

- Turn the + or - button until the desired temperature appears.

- Press ***Start*** to confirm.

- For subsequent cooking programmes, the temperature you have just entered will be taken into account.

• *LOCKING THE CONTROLS (CHILD SAFETY)*

OVEN OFF

You have the option of preventing access to the oven controls by taking the following steps:

when the oven **is off,** hold down the + and - buttons for a few seconds (fig.1),

a "key" appears on the display -> access to the oven controls is now locked (fig.2).

To unlock access, hold down the + and - buttons for a few seconds.
The oven controls are once again accessible.

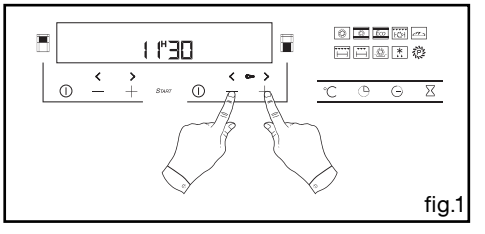

fig.1

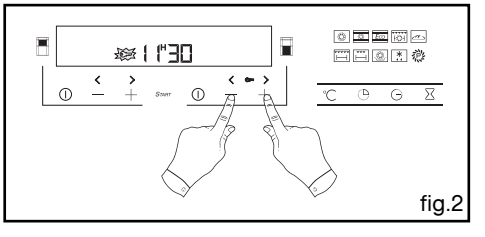

fig.2

Warning
You cannot lock the oven if you have programmed a cooking cycle.

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EN 3 / OVEN COOKING MODES

* **CIRCULATING HEAT**

(recommended temperature **180°C** min 35°C max 235°C)

- Cooking is controlled by the heating element located at the back of the oven and by the fan.
- Rapid temperature increase : Some dishes can be placed in the oven while it is still cold.
- This is recommended to retain the moisture in white meat, fish and vegetables.

For cooking multiple items on up to.3 levels.

COMBINED HEAT

(recommended temperature **205°C** min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements and by the fan.
- Three combined sources of heat : a lot of heat from the bottom, a little circulating heat and a touch from the grill for browning.
- Recommended for quiches, pies, tarts with juicy fruits, preferably in an earthenware dish.

*

ECO

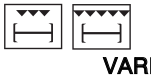
(recommended temperature **200°C** min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements.
- This position allows energy savings while maintaining the quality of the cooking.
- The ECO position is used for energy label performance.
- All types of cooking are done **without preheating.**

PULSED GRILL + ROTISSERIE

(recommended temperature **200°C** min. 180°C max. 230°C)

- Cooking controlled, alternately, by the upper element and by the fan.
- Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
- The turnspit continues to operate until the door is opened.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all spit-roasted poultry or meat, for sealing and thoroughly cooking a leg or rib of beef To retain fish steaks' moist texture.

 **VARIABLE MEDIUM and HIGH GRILL + TURNSPIT**

(recommended settings **2 or 4** - min 1 - max 4)

- Cooking controlled by the upper element.
- The double grill covers the entire grid surface. The medium grill it is as effective as the high grill for smaller quantities.
- Recommended for grilling cutlets, sausages, slices of bread, prawns placed on the grill.

**** Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive EC/2002/40.***

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KEEPING WARM

(recommended temperature **80°C** min. 35°C max. 100°C)

- This position allows you to keep your food warm by spurts of heat from the element at the back of the oven combined with fan.
- Recommended for letting dough rise for bread, brioche, kugelhopf...without exceeding 40° C (plate warming, defrosting).

DEFROSTING

(recommended temperature **30°C** min. 30°C max. 50°C)

- Dishes are defrosted by a limited amount of heat and the fan.
- Ideal for delicate dishes (fruit tart, custard pie, etc).
- Meat, buns, etc, are defrosted at 50°C (meat should be placed under the grill with a dish underneath to catch drips from the defrosting which are not edible).

BREAD

(recommended temperature **205°C** min. 35°C max. 275°C)

- Recommended cooking sequence for bread making.
- After preheating, place the ball of dough on the pasty dish - 2nd shelf.
- Don't forget to place a ramekin of water on the base to obtain a golden crispy crust.

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• *PERFORMING A PYROLYSIS*

• *Instant pyrolysis*

Warning
Take out the oven fittings out, as well as the sliding dish support (see the chapter on accessories in the "installation guide") and remove any large splashes that may have have formed.

- Check that the programmer is displaying the time of day and that it is not flashing. (fig.1).

Press the (fig.1) ⏻ button then select Pyro Max using the + or - buttons: (fig.2).

Pyro Max : pyrolysis duration 2h00m.

Press the ***Start*** button. (fig.3).
The pyrolysis duration by default displays 2h00 (fig.3), but you can make this longer or shorter.

Example : pyrolysis cycle 1h45 or 1h30.
Press the + button to obtain the duration you want (fig.4).
Confirm your selection by pressing ***Start***.

The pyrolysis starts. The duration starts to count down immediately after it has been set.
The symbol appears.

If you click on the ⏻ ,button during the pyrolysis, the 🔒 symbol appears in the programmer indicating that the door is locked (fig.5).

When pyrolysis finishes, 0:00 flashes as well as the symbol .

-When the oven is cool, use a damp cloth to remove the white ashes.
The oven is clean and once again ready for the cooking application of your choice.

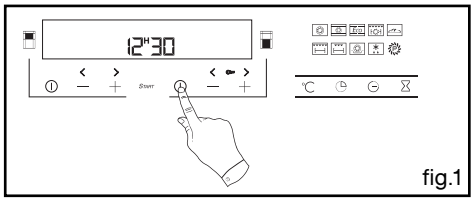

fig.1

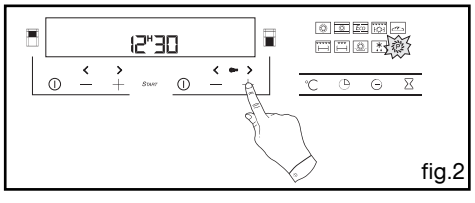

fig.2

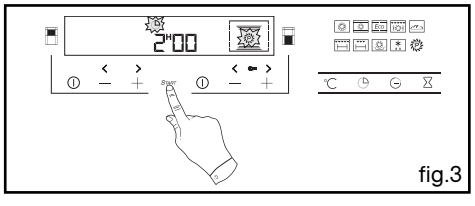

fig.3

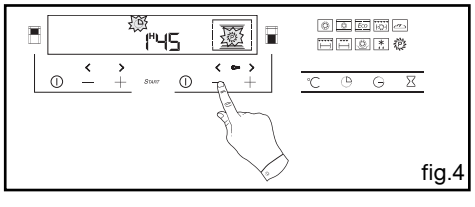

fig.4

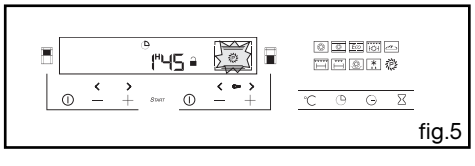

fig.5

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• *PERFORM A PYROLYSIS*

• *Delayed pyrolysis*

- Follow the instructions described in the “Instant pyrolysis” section.

After validating the pyrolysis cycle with the ***Start button:***

- Press the ⏲ button.
The end of cooking time flashes to indicate that it is now possible to set it (fig.1)

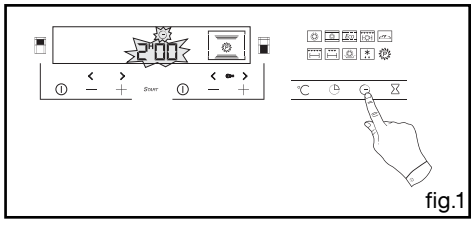
fig.1

- Press the + or - button to set the desired end time (fig.2).

Example : end of cooking at 2 hours 30.
Confirm your selection by pressing ***Start.***

- After these steps, the beginning of pyrolysis is delayed so that it finishes at 2 hours 30.

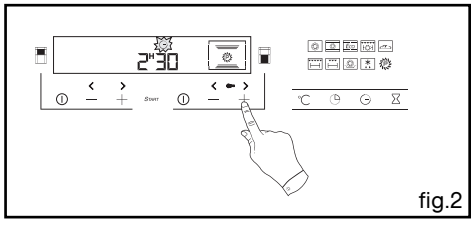
fig.2

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• *REPAIRS*

Any repairs that are made to your appliance must be handled by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the manufacturer's nameplate *(Fig.1)*.

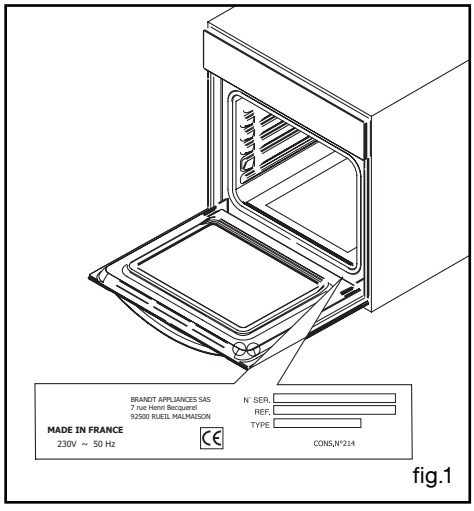

fig.1

SPARE PARTS

During maintenance work, request the exclusive use of ***certified genuine replacement parts.***

Brandt Appliances - simplified shareholder company with capital of 10,000,000 Euro RCS Nanterre 440,302,347.

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